

# TRAMONTINA

ITM. / ART. 1542515

**FAJITA SET**  
CAST IRON



## SET INCLUDES:

- (2) Silicone Grips
- (2) 10 In / 25.4 Cm Fajita Pans
- (2) 11 In / 27.9 Cm Hardwood Trivets

## USE AND CARE INSTRUCTIONS

### USING YOUR PRE-SEASONED CAST IRON FAJITA PANS

- Before using your fajita pans for the first time, hand-wash with hot water. Using soap may remove the pre-seasoning. Dry immediately and thoroughly to prevent rust.
- Your fajita pans have been pre-seasoned prior to shipment from the factory and do not need to be seasoned. However, for best results, you may apply a light coating of cooking oil inside the fajita pans before each use. This will ensure the fajita pans remain properly seasoned and prevent rusting.
  - **Note:** Seasoning is a coat of oil baked onto the cast iron fajita pans at a high temperature, which provides easy-release properties to the fajita pans. Cooking foods with fat and/or using oil will continue to season the fajita pans over time.
  - To re-season the fajita pans, apply a high smoke point cooking oil over the entire surface, then heat in the oven for an hour at 350°F (176°C). To catch excess oil, place a baking sheet on the oven rack below the fajita pans. The fajita pans are ready to use once cooled. You may wipe off any excess oil remaining on the fajita pans.
- To best preserve the fajita pans' seasoning, we recommend using silicone, nylon, bamboo or wood utensils when cooking. You may use metal utensils once the fajita pans are well seasoned after many uses. Re-season as necessary.
- Cook using low to medium heat only. The use of high heat is unnecessary, as cast iron is an excellent conductor of heat and effectively retains temperature.
- If using on a ceramic glass cooktop, always lift (do not slide) when moving to avoid scratching the cooktop.
- Keep the fajita pans on the burner only during the necessary time for cooking. Do not overheat an empty skillet.
- Your fajita pans are oven-safe up to 500°F (260°C) without silicone grips and 450°F (232°C) with silicone grips. Silicone grips will be hot to touch if used in oven. Only place silicone grip on unheated skillet handle. Do not use with silicone grips under an oven broiler unit.
- Always use oven mitts when handling hot fajita pans.
- Avoid sudden temperature changes such as immersing hot fajita pans in cold water. Always let the fajita pans cool before washing.

## CLEANING AND CARING FOR YOUR CAST IRON FAJITA PANS

- **HAND-WASH ONLY:** We recommend hand-washing and drying the fajita pans to preserve the seasoning. You may use mild, soapy water if you dry and oil your skillet immediately after washing. Metal scouring pads will remove seasoning.
- To maintain seasoning, lightly rub cooking oil over the entire skillet after drying thoroughly.
- Avoid cooking acidic foods, such as tomatoes, in the fajita pans as this may damage the seasoning and give the food a metallic taste. However, after a few uses and consistent seasoning, you may safely cook acidic foods in the fajita pans.
- Thoroughly dry the silicone grip before replacing on skillet handle to prevent rust.

### IMPORTANT

- **HAND-WASH ONLY**
- **ALWAYS DRY THOROUGHLY**
- **KEEP CAST IRON FAJITA PANS SEASONED**
- **OVEN-SAFE UP TO 500°F (260°C) - WITHOUT SILICONE GRIP**  
**450°F (232°C) - WITH SILICONE GRIP**
- **ALWAYS USE PROTECTIVE OVEN MITTS WHEN HANDLING HOT FAJITA PANS**

## HARDWOOD TRIVETS

### USE & CARE INSTRUCTIONS

- Before using the trivets for the first time, wipe hardwood trivets with a damp cloth or sponge if needed and towel dry. Never soak trivets in water, as this will cause the trivets to separate and ruin the product.
- The trivets are manufactured and finished with a fine coating of natural carnauba wax to preserve the natural beauty of the wood. To enhance the stain-resistant properties of the board, apply a food-grade mineral oil prior to the first use and occasionally recondition to enhance stain resistance.
- Although it won't affect performance, wooden trivets will discolor or char with usage.

### CLEANING AND CARING FOR YOUR HARWOOD TRIVETS

- **HAND-WASH ONLY!** Never place the hardwood trivets in the dishwasher. The high heat, pressure and humidity inside a dishwasher will damage the wood and cause mold to develop, which will ruin the product.
- Exposing wooden trivets to excessive amounts of water can cause the trivets to warp or crack. **NEVER SOAK YOUR TRIVETS IN ANY LIQUID.**

## SILICONE GRIPS

### USE & CARE INSTRUCTIONS

- **DISHWASHER SAFE**
- **OVEN-SAFE UP TO 450°F (232°C)**



Gas



Electric



Ceramic Glass



Oven-Safe



Hand-Wash Only



TRAMONTINA USA, Inc.  
Customer Service  
12955 West Airport Blvd.  
Sugar Land, TX 77478-6119  
(800) 221-7809 • (281) 340-8400  
[www.tramontina.com](http://www.tramontina.com)

Hardwood Trivets Made in Brazil  
Cast Iron Fajita Pans & Silicone Grips Made in China  
Packed in the USA